



MYLONAS

Retsina

HISTORY -

Mylonas Winery is a third generation (since 1917) boutique winery located 30mi south of Athens. The petite but contemporary winery is built in the village of Keratea with the 12 ha of their vineyards being scattered in Attica's peninsula. They farm traditionally, mainly Greek grape varieties, with respect and trust to the terroir. Attica's has a unique terroir rich in minerals & limestone soils. The mild Mediterranean climate acts as an ally and the old vines produce their most concentrated grapes in low yields. Mylonas philosophy is based on minimum intervention from the vineyard to the bottling. When you have great vineyards that produce high quality grapes of distinctive individual character, this is not only environmentally and socially responsible approach, it's also the best way to consistently make fine wine.

ECOSYSTEM -

Retsina is a Greek traditional white resinated wine, which has been made for at least 2,500 years. Its unique flavor is said to have originated from the practice of sealing wine vessels, particularly amphorae, with Aleppo Pine resin in ancient times.

VINIFICATION -

The grapes are hand-picked based and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 6 hours at 10 °C. Static settling and fermentation with the addition of pine resin at controlled temperature in small stainless-steel tanks.

AGEING -

Aged in steel for three months on the fine lees with frequent stir.

TASTING NOTES -

Bright lemon color with green highlights. Aromas of peach mastic, mango, and lemon along with those of white flowers and herbs. In the mouth the aromas continue with the same intensity and balance with its cool acidity. The aftertaste is fruity, herbal, and persistent.

COMPOSITION - 100% Savatiano

ALTITUDE - 250-350 meters

REGION - Attica-Keratea

IRRIGATION - Dry Farmed

CLASSIFICATION - Traditional Appellation Retsina

ALCOHOL % - 12.5%

AGE OF VINES - 50-60 years

PH - 3.29

VINE TRAINING - Bush vines (Gobelet)

TOTAL ACIDITY - 6.2 grams/liter

SOIL PROFILE- Mineral Rich Soil Over Limestone